

Garlic Butter Steak Bites with Duchess Potatoes Is the Fancy-Feeling Dinner That's Surprisingly Easy to Pull Off

Why This Recipe Always Feels Like a Win



OVEN
400°F

TIME
20 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

You'll Need

For the Garlic Butter Steak Bites: 2 lbs sirloin or tenderloin, cut into bite-sized pieces 2 tablespoons olive oil 2 tablespoons butter 4 garlic cloves, minced Salt and pepper, to taste Fresh parsley, chopped (for garnish):

DIRECTIONS

1. steps are straightforward and the results? Incredible. Here's why I love it:
2. Steak bites are quick and flavorful
3. : You get that perfect sear and garlicky finish in minutes.
4. Duchess potatoes elevate the plate
5. : Creamy mashed potatoes piped and baked into golden rosettes-what's not to love?
6. Simple ingredients, high reward
7. : Just a handful of everyday items come together into something really special.
8. Perfect balance of textures
9. : Crispy potatoes, tender steak, velvety garlic butter-it's the dream trio.
10. This meal feels like a celebration, even if it's just Tuesday.
11. Ingredients : You'll Need
12. For the : Garlic Butter Steak Bites:
13. 2 lbs sirloin or tenderloin, cut into bite-sized pieces
14. 2 tablespoons olive oil
15. 2 tablespoons butter
16. 4 garlic cloves, minced
17. Salt and pepper, to taste
18. Fresh parsley, chopped (for garnish)
19. For the : Duchess Potatoes:

20. 2 lbs potatoes, peeled and boiled
21. 4 tablespoons butter
22. 1/2 cup heavy cream
23. 2 egg yolks
24. Pinch of ground nutmeg
25. Paprika and herbs (for garnish)

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/garlic-butter-steak-bites-with-duchess-potatoes-is-the-fancy-feeling-dinner-thats-surprisingly-easy-to-pull-off/>